

MILK PRODUCT WHICH CAN BE FOAMED BY SHAKING

ABSTRACT

5 The invention relates to a milk product which includes 0 to 40% fat, 5% to
23% non-fat solids, a mixture of at least two emulsifiers, a foam stabilizer, and water. The
product forms a foam at room temperature when shaken or may be foamed with a foaming
device. The emulsifiers include propylene glycol monostearate, sorbitan tristearate, and
unsaturated monoglyceride, and the foam stabilizer is a sodium alginate or a mixture of
10 microcrystalline cellulose and carboxymethylcellulose.